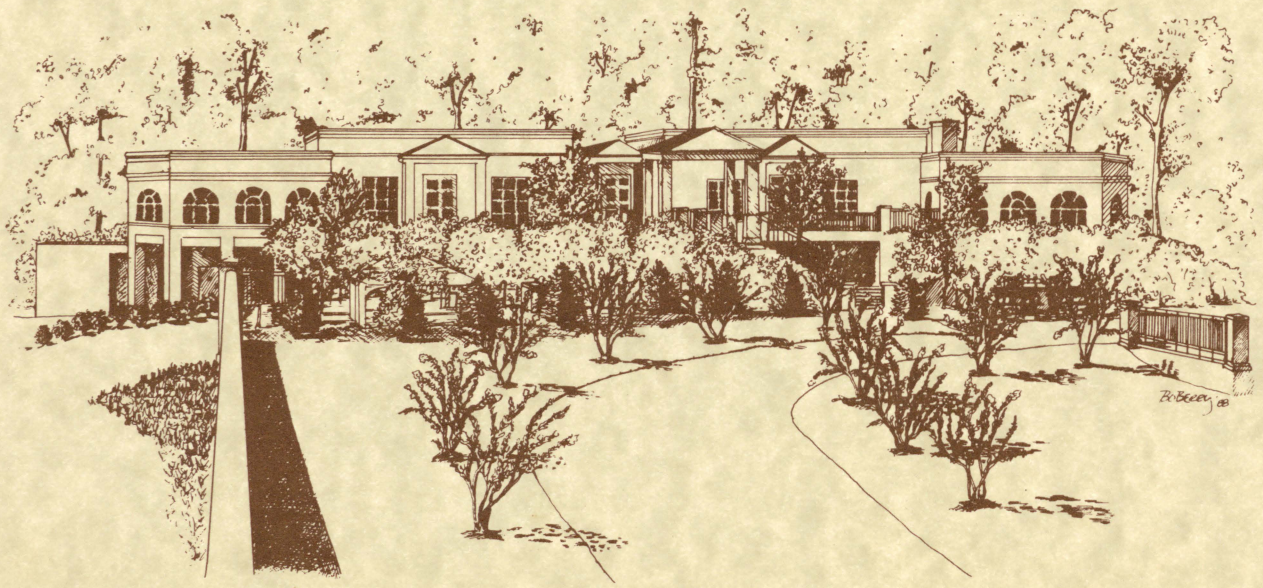
Café de France

An Elegant and Romantic French Cuisine Restaurant



Lunch Menu

Light Beginning

1 **Soup du Jour**
(made fresh daily) 2.95

2 **Soup Glacé**
(cold fresh seasonal fruit soup) 2.95

3 **Salad Verte**
(fancy green seasonal salad) 2.95

4 **Salad Compose**
(green leaves & vegetable salad) 5.95

5 **Salad Melanje**
(green leaves & fruits) 5.95

6 **Salad de Poulet**
(Cafe de France Special Chicken Salad) 7.95

7 **Salad de mer**
(seafood salad, leek, celery, green onion) 7.95

Sandwich Plate

1 **Poisson d'Orr**
(sauteed fish sandwich) 7.95

2 **Oh la la Burger**
(simply French burger) 6.95

3 **Poulet Magnifique**
(grilled chicken breast & cheese on croissant) 7.95

Petite Entree

1 **Poisson du Jour**
fresh fish of the day sauteed on citris buree) 9.95

2 **Crepe de mer**
(shrimp, crab & vegetables on french crepe 8.95

3 **Poulet a l'orange**
(grilled chicken breast on orange butter & wine 8.95

4 **Buffe au Poiver**
(tender loins of beef, leeks and onions, sauteed in red wine) 9.95

5 **Fruit a la Pates**
(shrimp, crab meat & champagne sauce over pasta) 10.95

6 **Coq au vin**
(chicken, leeds, 3 bell peppers sauteed in cream & champagne, on pasta) 10.95

Dinner Menu

Appetizers

1 **Escargot au Vin**
(Normandy style escargot in red wine & garlic) 5.95

2 **Mousse de mer**
(seafood mousse in champagne sauce in crepe) 5.95

3 **Salmon Fume**
(smoked salmon & olives) 6.95

4 **Petit Formage Symphone**
(tastes of Swiss, American & French cheeses) 6.95

5 **Soup du Nuit**
(fresh evening soup) 3.50

6 **Salad Verte**
(green seasonal salad) 3.50

Entrees

Les Volaille

1 **Poulet a l'orange**
(grilled chicken breast with orange buree) 13.95

2 **Poulet Cordon Bleu**
(chicken, jambon, Swiss cheese, spinach, bacon-topped with champagne sauce) ... 16.95

3 **Duck Cituree**
(sauteed, then baked, duck breast with orange wine sauce) 17.95

Fruit Demer

1 **Poisson du Nuit**
(fresh fish catched with orange buree & white wine) 18.95

2 **Salmon**
(red salmon sauteed, grilled or blackened-served with champagne cituree) 19.95

3 **Corvetts axe Benjamin**
(cajun shrimp, leeks, bell pepper, garlic & onion-sauteed in wine buree) 18.95

Viande

1 **Steak au Pouver**
(trimmed fresh cut of ribeye, grilled with four pepper corns) 18.95

2 **Filet Mignon**
(South of France recipe for filet) 19.95

3 **Voeu Welsh Vòlla**
(veal cuts pound to pepper tick sauteed in garlic butter) 19.95

4 **Raccourei Grillees**
(frenched end rack of lamb, grilled with wine & champagne sauce) 19.95

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